



FARM TO TABLE

Marche Style Stations Menu





FARM TO TABLE

Choose 4 Stations

email: sales@indulgekitchen.ca for pricing

SALAD BAR

Choose One

Vegan Chopped Salad Included

QUINOA SALAD

Kale, Iceburg, Frisée, Quinoa, Cucumbers, Peppers, Grapes, Pickled Shallots, Mint, Parsley, Grilled Lemon Vinaigrette, Feta, Hummus, Crispy Chickpeas,

CHOPPED SALAD

Kale, Napa Cabbage, Quinoa, Cucumbers, Tomatoes, Peppers, Mint, Parsley, Grape Sumac Vinaigrette, Jalapeño Feta Spread, Crumbled Feta, Roasted Chickpeas

INDULGE SLAW

Red and Green Cabbage, Carrots, Edamame Beans, Pickled Watermelon, Radish, Bok Choy, Sesame Dressing, Pickled Ginger, Basil, Cilantro, Mint, Puffed Rice, Peanuts

HEIRLOOM BEET SALAD

Roasted Beets, Goat Cheese Mousse, Pickled Fennel, Candied Pecans, Horseradish Aioli, Pesto, Arugula, Frisée, Shoots, Balsamic Glaze

BABY KALE AND ROMAINE CAESAR

Garlic Caesar Dressing, Double Smoked Bacon, Candied Tomatoes, Cornbread Crumble, Parmesan

ROASTED SQUASH SALAD

Brie, Pink Peppercorn Aioli, Wild Arugula, Focaccia Loaf Apple Butter, Fennel, Arugula, Smoked Bacon, Frisée, Brown Butter Vinaigrette, Pomegranate, Pumpkin Seed Brittle, Parmesan

SANDWICH BAR

Choose 2

Vegan Option Included

(Gluten Free Alternatives Available)

PEAR AND CHICKEN

Crème de Brie, Pink Peppercorn Aioli, Wild Arugula, Focaccia Loaf

THE CLUB

Roasted Turkey, Butter Lettuce, Tomato, Cured Bacon, Lemon Aioli, Artisan Bun (D)

BAHN MI

Slow Roasted Pork Belly, Asian Glaze, Pickled Vegetables, Aioli, Soft Baguette (D)

GARDEN WRAP

Grilled Asparagus, Portobello, Red Onion, Roasted Red Pepper, Spinach, Hummus, Tortilla

SMOKED SALMON CLUB

Crispy Bacon, Pickled Onion, Capers & Dill Aioli, Arugula, Buttered Croissant

MUFFELETTA

Smoked Coppa, Mortadella, Giardiniera, Fior di Latte, Tapenade, Basil, Focaccia



FARM TO TABLE

NOODLE BAR

Choose One
Gluten Free Option Available

SHANGHAI NOODLES

Coconut Green Curry, Broccoli, Carrots, Mushrooms, Bean Sprouts, Basil, Chili Oil, Dukkah, Crispy Vermicelli

BIBIMBAP RICE

Kimchi Fried Rice, Korean BBQ, Mushrooms, Heirloom Carrots, Zucchini, Soft Boiled Egg, Puffed Brown Rice, Cilantro, Scallions

TIKKA MASALA

Yogurt Marinated Chicken, Red Curry, Vegetables, Braised Chickpeas, Rice, Cilantro Crema, Puffed Rice, Mint, Chives

BUDDHA BOWL

Seed Crusted Tuna, Crispy Calamari, Green Papaya Slaw, Cilantro, Thai Basil, Yuzu Ponzu, Smoked Peanuts, Crispy Vermicelli

PROTEIN ADD ON - \$8.00 PER PERSON

PONZU CHICKEN
CRISPY PORK LOIN
SOY & MIRIN TOFU

PASTA BAR

Choose One
Gluten Free Option Available

FRESH LASAGNA

San Marzano Sauce, King Oyster, Cremini, Shitake, Sunflower Pesto, Ricotta, Mushroom Soil, Microgreens

SQUASH CANNELLONI

Sage Brown Butter, Smoked Onion Broth, Pumpkin Seed Brittle, Toasted Garlic, Chili Herb Salad

BURRATA POMODORO

Rigatoni, San Marzano Sauce, Burrata Cheese, Sunflower Pesto, Grana Padano, Basil, Pickled Roots

RIGATONI CARBONARA

Bacon, Caramelized Onion Jus, Parmesan, Roasted Garlic, Egg Yolk, Chili Herb Salad

MUSHROOM PAPPARDELLE

Brown Butter, Rose Sauce, Crab, Pickled Roots, Fresh Herbs

PROTEIN ADD ON - \$8.00 PER PERSON

MARINATED CHICKEN
CHORIZO SAUSAGE
HOUSE SMOKED PORK BELLY
BEEF & PORK BOLOGNESE



FARM TO TABLE

TACO BAR

Choose One - 2 per person
Served with Corn & Flour Tortilla
Vegetarian Option Included

5 SPICE PORK SHOULDER

Radish Slaw, Crema, Pickled Cucumber,
Chicharrone, Cilantro

CHICKEN TSO

Scallion, Sesame, Chili Aioli, Honey,
Slaw, Cilantro

CARNE ASADA

Smoked Brisket, Charred Pico de gallo, Salsa
Borracha, Feta

BLACKENED COD

Peach-Mango Salsa, Avocado Raita, Slaw

LAMB NECK BARBACOA

Roasted Tomatillo & Mint Crema, Nopal Pico,
Salsa Picante

MASSAMAN GOAT LEG

Honey Crisp & Cauliflower Slaw, Mango
Chutney

TVP SOFRITO

Chili, Tomato, Guacamole, Taro Root

JACKFRUIT AND SWEET POTATO

Chipotle, Frijoles, Salsa Verde, Pickled
Shallots, Gluten Free Noodles Available Add
Grilled Chicken or Chili Honey Shrimp

SOUP

Choice of One
Vegan Option Included

CARROT AND LEMONGRASS

Coconut, Ginger, Coriander

VICHYSSEOISE AUX POMMES

Melted Shallot, Chive, Crispy Leek

THAI SWEET CORN

Coconut, Thai Basil and Lemongrass

WILD MUSHROOM

Leek, Porcini, Parmesan, Chili Oil

CAULIFLOWER & PIQUILLO

Picked Basil, Tomato Relish, Foam

PRAWN BISQUE

Tomato, Basil, Cream, Vanilla

TOMATO FETA

Balsamic, Chili, Basil

HOISIN BEEF & VEGETABLE

Scallion, Ginger, Cabbage



FARM TO TABLE

SLIDERS

Choice of 1
Vegan Option Included

MINI SMASHBURGERS

Chuck & Prime, Crisp Lettuce, Remoulade, House Butter Pickles

CRISPY CHICKEN

Cojuchang, Carolina Slaw, Maldon

GYRO

Ground Lamb & Beef, Tzatziki, Olive Tapenade, Feta, Arugula

GRILLED BEET ROOT

Tomato Concesse, Guacamole, Alfalfa, Goat Cheese

MIXED GRILL SATAYS

Choice of 2
Vegan Option Included

KOREAN CHICKEN

BULGOGI GINGER BEEF

MARINATED VEGETABLES AND

BOCCONCINI HOISIN BACK BACON

SAUCES

Cucumber Riata
Sweet Balsamic Aioli
Chimichurri
Za'tar

(G) *Gluten Free*

(D) *Dairy Free*

(N) *Contains Nuts*

(V) *Vegetarian*

BUTCHER BLOCK STATION

Choice of One
Vegan Option Included

18 HOUR SMOKED AND CONFIT SHORT RIBS

Smashed Mini Potatoes, Mushroom Ragout, Poblano Corn Puree, Pickled Shallots

DUCK CONFIT

Potato Rosti, Cauliflower Puree, Saskatoon Berry Gastrique, Crispy Parsnips

KOREAN STYLE PORK RIBS

Gochujang, Sesame Seeds, Egg Fried Rice, Kimchi

GRILLED STRIPLOIN

Roasted Garlic Potato Puree, Seasonal Vegetables, Truffled Beef Jus, Crispy Potato Threads

BONELESS FRIED CHICKEN LEG

Grandma Keupfer's Sweet Mustard, Seasonal Vegetable Ratatouille, Kool Aid Pickles

OCEANWISE SALMON

Spring Pea Risotto, Hoisin Glaze, Crispy Fried Broccoli, Grilled Lemon Shitake, Sunflower Pesto, Ricotta, Mushroom Soil, Microgreens

FOGO ISLAND COD

Roasted Cauliflower, Seasonal Vegetables, Herb Gnocchi, Shallot Jam, Bacon Broccoli Puree, Crispy Potato

BUTTERNUT SQUASH WELLINGTON

Potato Puree, Mushroom Duxelle, Root Vegetable Jus, Crispy Parsnips

ADD JUMBO SHRIMP - \$7 per Guest



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DUMPLINGS

Choice of 2

VEGETABLE DUMPLING

Cremini, Shitake, Napa Cabbage, Sriracha,
Truffle Aioli, Pickled Beet, Parsley, Chives

CHICKEN DUMPLING

Gochujang, Scallion, Ginger, Cilantro Crema,
Pickled Jalapeno, Herb Salad

SHRIMP DUMPLING

Toasted Sesame, Charred Scallion, Sambal, Miso
Gochujang Aioli, Mustard Glaze, Wakame,
Cilantro

MINI OCTOBERFEST SAUSAGES

Choice of 2

ASSORTED GERMAN SAUSAGES

Wood Grilled

MINI PRETZEL BUNS

TOPPINGS

Sauerkraut, Sweet Maple German Style
Mustard, Crispy Parsnips

GRAZING STATION

Counts as 2 Selections

CHEESE

Apple Wood Smoked Cheddar
Red Wine Cheddar
Goat Cheese
Aged Manchego
Derby Sage
Seasonal Jam, Nuts, Figs, Dried Fruit, Crackers

CHARCUTERIE

Prosciutto
Pate
Mortadella
Soppressata
Genoa Salami
Smoked Sausage
Olives, Pickled Vegetables, Mustard, Herb
Garlic Focaccia, Seed Crisps

DIPS & CRUDITE

House Made Hummus
Pimento Cheese (Olive Oil, Pickled Chilies,
Chives)
Smoked Labneh (Grated Tomato, Confit Garlic,
Dill, Za'atar)
Assorted Crackers, Zucchini, Celery,
Cucumbers, Peppers, Carrots, Baby Potatoes,
Cherry Tomatoes, Vegetable Chips



FARM TO TABLE

ICE CREAM

SANDWICHES

All 3 Included
1 per person

PEANUT BUTTER COOKIE

Popcorn Ice Cream

CHOCOLATE CHUNK COOKIE

Vanilla Bean Ice Cream

GINGERBREAD COOKIE

Berry Sorbet

BUILD YOUR OWN SMORES

CHOCOLATE DIPPED GRAHAM CRACKERS

MARSHMALLOWS

SAUCES

Salted Butter Caramel
Dark Chocolate Ganache
Fruit Jam

TOPPINGS

Cookie Crumbs
Sprinkles
Assorted Candies

CRONUT JARS

Choice of 2

APPLE PIE

Bourbon Caramel Sauce, Vanilla Chantilly,
Toasted Almond Crumb

TOASTED CHOCOLATE SMORE

Smoked Marshmallow, Nutella, Graham Crumb

OREO COOKIE

Cream Cheese Filling, Chocolate Chantilly,
Oreo Crumbs

TIRAMISU

Coffee Infused Mascarpone, Toasted Almond
Crumb



FARM TO TABLE Package Details

STAFF & LABOUR

Staffing is included in price for guest counts of 100+. For guest counts lower than 100, a Staff & Labour charge will be charged separately.

- Chef
- Kitchen Hands
- Catering Supervisor
- Servers
- 2 Bartenders (Min)

FEES

Service Fee

18% of Food Cost

The service fee is charged to cover the administrative and operational services related to your event. Tips are not included in your quote as all staff members receive a premium hourly wage.

Landmark Fee

Depending on the venue you select a landmark fee may be added.

Ontario Tax

13% HST Applicable

RENTALS

Rental costs differ based on guest count and style of food service, with an additional charge reflecting the rentals needed for each individual event. Rentals are paid directly to the provider.

*Staff, labour & rental costs are subject to change based on final menu, guest count, event/wedding details.